

Starters

House Made Soup of the Day - Cup 8 Bowl 11

Healthy Garden Fries –Tempura Zucchini Sticks, Asparagus, Green Beans, Sweet Potatoes, Chipotle Aioli, Sambal Sweet Chili Sauce 16


Buttermilk Battered Calamari – Green Beans, Red Onion, Chipotle-Cilantro-Lime Aioli 18

Fresh Bocconcini Mozzarella Flatbread – Basil Puree, Tomatoes, Parmigiano-Reggiano, Olive Tapenade, Balsamic Glaze 18

Halibut & Prawn Mexican Style Ceviche – Cucumber, Mango, Avocado, Tomato, House Made Blue Corn Tortilla Chips 18

Petaluma Chicken Empanadas - Achiote Marinated Chicken, Black Bean Puree, Avocado, Lime Crème Fraiche, Queso Fresco 17

Sesame Encrusted Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli 19

 Cajun Wild Mexican Shrimp – Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 18

Greens

Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 23/34

Bartlett Pear, Apple, & Local Strawberry – Arugula, Fresh Mozzarella, Candied Pecans, Light Curry Vinaigrette 17

Organic Mixed Green Salad - Cucumbers, Relish, Pumpkin Seeds, Sky Hill Goat Cheese, Whole Grain Mustard Vinaigrette 14

Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Red Quinoa Mustard Vinaigrette 16/22

Classic Caesar- Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 13/18

Add to any salad - Grilled Chicken 9 - Grilled Prawns 12 - Beer Battered Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14

Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Crispy Wontons, Sesame Soy Dressing 18/23

Substitute - Ahi Tuna 18/25, Beer Battered Prawns 18/26

Main

Pan Seared Sea Scallops – Cauliflower Potato Puree, Seasonal Vegetable Medley, Meyer Lemon Caper Butter Sauce 39

Cabernet Braised Short Ribs & Ricotta Ravioli – Wild Mushrooms, Carrots, Broccoli, Cherry Tomatoes, Thyme & Sage Reduction 39

Blue Corn Tortilla Encrusted Alaskan Halibut – Corn, Potato, Sweet 100s, Leeks, Wild Mushroom Succotash, Lemongrass-Basil Nage 38

Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise 39

Seafood Fettuccini - Dungeness Crab, Wild Prawns, Mussels, Asparagus, Sweet 100s, Roasted Pepper & Guajillo Cream Sauce 38

House Made Potato Manchego Stuffed Gnocchi – Pesto Cream Sauce, Bocconcini Mozzarella, Spring Vegetables 28

Tri Color Parmesan Cheese Tortellini – Carrots, Cauliflower, Wild Mushrooms, Broccoli, Meyer Lemon Alfredo Sauce 29

Pasta Additions - Grilled Chicken 9 - Grilled Prawns 12 - Beer Battered Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14

Spring Vegetable Risotto – Peas, Sweet Corn, Asparagus, Spring Onions, Sky Hill Goat Cheese 28

Risotto Additions- Scallops 13 - Flat Iron Steak 18 - Filet Mignon 18

Garganelli & Italian Sausage Pasta Pomodoro – Sweet Corn, Herbs De Provence, Basil Drizzle, Parmigiano-Reggiano 33

Garanelli Pomodoro Vegetarian Option 27

Bacon Wrapped Grass Fed 6oz Filet Mignon –Buttermilk Mashed Potatoes, Grilled Asparagus, Crispy Onions, Merlot Reduction 43

Surf 'n' Turf Style - choice of: 3 each Grilled Prawns 9 – 3 each Pan Seared Scallops 10 – 2.5 oz Fresh Dungeness Crab Meat 10

The Classics

Niman Ranch St. Louis Style Ribs – Chipotle Tamarind BBQ Sauce, Coleslaw, Mac'N'Cheese 35

Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 26

Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 24

Add Dungeness Crab 14 - Grilled Chicken 9 - Grilled Prawns 12 – Scallops 13

Fallon Hills Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 22

Bistro Cheese Burger - Painted Hill Grass Fed, French Fries, Cheddar, Lettuce, Onions, Pickles, Bistro Spread, Brioche Bun 19

On the Side

*Cheddar Mashed Potatoes 9 *Grilled Delta Asparagus with Ancho-Lime Aioli 9 *Jalapeño Cornbread 9

*Fries 8 *Garlic & Parmesan Fries 10 *Ozzy's Fries - Feta, Chili Garlic Sauce (They're on Fire!) 10

*Sweet Potato Fries 9 *Mac 'n' Cheese 10* Sauteed Spring Vegetables 10*

**Our house-made focaccia bread is available upon request*

Executive Chef-Owner Bernardo Ayala / Let us cater your next event!